



# Oreo Fudge



Oreo Fudge

## Introduction

Oreo fudge is a deliciously rich and creamy dessert that combines the classic flavors of Oreos with smooth chocolate. This simple recipe is perfect for anyone looking to indulge in a sweet treat that's easy to make and sure to please the crowd. Whether you want to impress your friends or simply satisfy your sweet tooth, Oreo fudge is a delightful option that's hard to resist.

## Detailed Ingredients with measures

- Oreo cookies: 15 full-size cookies
- Sweetened condensed milk: 1 can (14 oz)
- Semi-sweet chocolate chips: 2 cups
- Powdered sugar: 2 cups
- Vanilla extract: 1 teaspoon

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 10 minutes

Total Time: 25 minutes

Yield: 16 servings





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## Detailed Directions and Instructions

### Step 1: Prepare the Pan

Line an 8×8-inch baking dish with parchment paper, ensuring that the paper hangs over the edges for easy removal later.

### Step 2: Melt the Chocolate

In a microwave-safe bowl, combine semi-sweet chocolate chips and sweetened condensed milk. Heat in the microwave in 30-second intervals, stirring in between, until the mixture is completely melted and smooth.

### Step 3: Add Oreos

Crush approximately 15 Oreos into small pieces. Fold these crushed Oreos into the melted chocolate mixture, ensuring they are evenly distributed.

### Step 4: Pour into the Pan

Pour the Oreo fudge mixture into the prepared baking dish. Use a spatula to spread it evenly across the bottom.

### Step 5: Add Toppings

Chop up additional Oreos and sprinkle them over the top of the fudge mixture, pressing them down slightly to ensure they stick.

See also Tortellini Pizza Bake

**Step 6: Chill the Fudge**

Refrigerate the fudge for at least 2 hours or until it is fully set.

**Step 7: Cut and Serve**

Once set, remove the fudge from the pan using the overhanging parchment paper. Cut into squares and serve.

## Notes

**Storage**

Store the fudge in an airtight container in the refrigerator for up to two weeks.

**Variations**

Feel free to mix in different types of crushed cookies or add toppings such as sprinkles for extra flavor and texture.

**Melting Chocolate Tips**

Be cautious when microwaving chocolate; it can burn easily. Stir frequently to ensure even melting.





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## Cook techniques

### Melting Chocolate

Melting chocolate is crucial for creating a smooth fudge texture. Use a double boiler or microwave in short intervals to avoid burning.

### Crushing Oreos

Crushing Oreos finely helps them blend well into the fudge. A food processor can make this task easier and ensure uniform texture.

### Mixing Ingredients

Thoroughly mix the ingredients to achieve a consistent flavor and texture. Use a spatula to fold in crushed Oreos evenly.

### Setting the Fudge

Allow the fudge to set in the refrigerator. This helps it firm up for easy cutting and enhances the flavors.

### Cutting Fudge

Use a sharp knife to cut the fudge into squares once it has set. Warming the knife slightly can help achieve cleaner cuts.

## FAQ

### Can I use a different type of cookie?

Yes, you can substitute Oreos with other similar cookies for different flavors.



**How long does the fudge last?**

The fudge can last about a week if stored in an airtight container at room temperature.

See also Eggless Lemon Loaf Cake

**Can I freeze the fudge?**

Yes, you can freeze the fudge. Wrap it tightly before freezing and it will be good for a couple of months.

**What can I add to the fudge?**

Consider adding nuts, chocolate chips, or sprinkles for extra texture and flavor.

**Is this fudge suitable for special diets?**

This recipe contains dairy and gluten, so it's not suitable for vegan or gluten-free diets unless substitutions are made.



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## Conclusion

For those with a sweet tooth, this Oreo fudge is an irresistible treat that combines the rich flavors of chocolate and cream. It's an easy-to-make dessert that delights both kids and adults alike. The creamy texture and Oreo crunch make it a perfect indulgence for any occasion, whether it's a party, gathering, or simply a cozy night in.

## More recipes suggestions and combination

### **Oreo Cheesecake**

Combine the flavors of Oreo and cheesecake for a rich, creamy dessert that is sure to impress.

### **Chocolate Dipped Oreos**

Dip Oreos in melted chocolate and sprinkle with festive toppings for a fun and customizable treat.

### **Oreo Milkshake**

Blend cookies with ice cream and milk for a deliciously thick milkshake that's perfect for a hot day.

### **Oreo Brownies**

Add crushed Oreos to your favorite brownie recipe for an added layer of flavor and texture.

### **Oreo Cupcakes**

Infuse cupcakes with crushed Oreos and top with a rich Oreo frosting for



a delightful dessert.

### **Oreo Tiramisu**

Give the classic Italian dessert a twist by incorporating Oreos instead of traditional ladyfingers.



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